STARTERS

\$12 | ROSEMARY & CONFIT GARLIC COB LOAF Pumpkin hommus, black olive butter, persian feta

\$21 | JUNEE LAMB FILLET 💥

Warm potato and green bean salad, honeycomb,

mint yoghurt coffee jus

\$21 | WAGYU BEEF TATAKI 💥

Flame roasted chilli, finger lime, shaved asparagus, shitake dust, thai caramel

\$17 | STICKY BEEF CHEEK SPRING ROLLS

Thai basil and pink ginger salad, sweet soy dipping sauce, lime

\$22 | DOUBLE ROASTED BANGALOW PORK BELLY Seared scallops, cashew nuts, cranberries, blood orange syrup

\$16 | WARM VEGETABLE GARDEN SALAD ** **
Charred pumpkin, zucchini, finger eggplant, quinoa, haloumi, balsamic honey dressing

FROM THE SEA

\$17 | MANHATTAN SEAFOOD CHOWDER

Sourdough bowl, matchstick vegetables, prawn oil

\$18 | KINKAWOOKA BLACK LIP MUSSELS

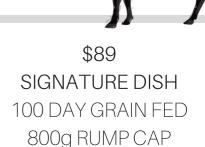
Vodka and tomato broth, baby spinach, crumbled feta, charred sourdough

\$17 | SEA SALT AND PINK PEPPER CALAMARI 💥

Compressed watermelon, snow peas, grapefruit aioli, lemon

\$22 | COCONUT AND SESAME CRUMBED MOOLOOLABA PRAWNS

Pickled carrot and fennel slaw, fried shallot, tamarind aioli



Chermoula basted
Mooloolaba king prawns,
broccolini, heirloom
carrots, duck fat roasted
potato, jus

.FOR TWO PEOPLE
PLEASE ALLOW
40 MINUTES COOKING TIME





\$44 | 300g TAJIMA WAGYU RUMP -

marble score 5-6

\$40 | 300g MSA NEW YORK STRIPLOIN

\$36 | 200g PASTURE FED EYE FILLET

\$34 | 250g BLACK ANGUS RIB EYE

\$34 | 250g BYRON BAY PORK CUTLET

\$42 | CHERMOULA KING PRAWN AND WAGYU RUMP SKEWERS

ALL GRILL ITEMS SERVED WITH DUCK FAT POTATO, CELERIAC SLAW AND CHOICE OF SAUCE







SAUCES

SHIRAZ JUS

BBQ MEMPHIS

GREEN PEPPERCORN

CREAMY FIELD MUSHROOM

MAINS

\$34 | CORAL COAST BARRAMUNDI FILLET 💥 Sweet potato, Persian feta, baby spinach, cashew crumbs, sage butter

\$36 | LOUISIANA STYLE SEAFOOD GUMBO Fish, prawns, mussels, crab, squid, yellow pilaf

rice, charred garlic baguette

\$29 | VEAL SHANK PAPPARDELLE

Tea smoked tomato, cavolo nero, confit mushrooms, parmesan

\$29 | FREE RANGE CHICKEN AND

PROSCIUTTO BALLOTINE

Blackened corn salsa, heirlom carrots, \$8 | BEER BATTERED CHIPS & AIOLI \$29 | ROSEMARY BRAISED PORK COLLAR Licorice baked apple red = 1 '

Licorice baked apple, red cabbage, spiced

pumpkin puree, cider jus

\$29 | HOUSE MADE POTATO GNOCCHI

Baby zucchini, broad beans, eggplant ragout, Swiss brown mushroom,

lemon thyme butter



SIDES

\$9 | CHARRED BROCCOLINI, ALMONDS & OLIVE OIL 💥

\$9 | DUCK FAT ROASTED POTATOX

\$9 | ROCKET, PARMESAN AND PEAR SALAD, AGED BALSAMIC DRESSING ×

\$8 | CHARRED CORN ON THE COB CHIPOTLE BUTTER *

DESSERTS

\$13 | STEAMED TOFFEE APPLE PUDDING

Butterscotch sauce, malt ice cream, macadamia praline

\$12 | BLACK FOREST PAVLOVA 💥

Cherry jelly, espresso cream, chocolate shavings

\$13 | LAVENDER AND KAFFIR LIME CREME BRULEE 💥

Cinnamon poached pear, brandy snap crumbs

\$29 | AUSTRALIAN GOURMET CHEESE

Maffra Cheddar, Tarago River shadows of blue, Jindi triple cream brie, fig paste, lavosh, seeds

